

HEAT AND CONTROL

®

SureCoat® Breading Applicators



Micro Breader



Legacy Breader



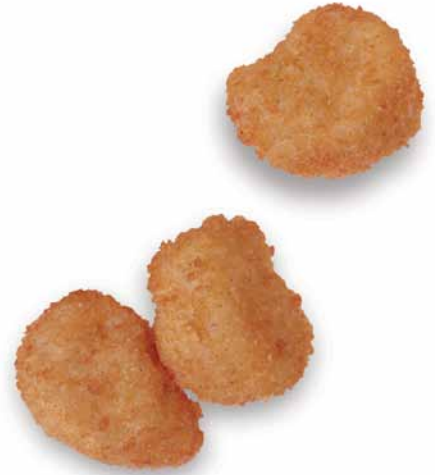
Triple-Flip Breader



HEAT AND CONTROL

SureCoat® Breeding Applicator

Longer belt life. Less downtime. Simple sanitation.
Get uniform coverage using flour, free-flowing, Japanese crumb, and other coatings.



Breading application is never the weak link in productivity with SureCoat applicators. Unique design features and rugged construction deliver fast changeovers, simple sanitation, and years of reliable coating for poultry, seafood, meat, and vegetables.

Uniform coverage

Independently adjust breading bed density and the rate of top coverage for thorough coating of all product surfaces using almost any style of breading.

Adjustable bed density

Control how deeply products sink into the breading bed. Simply adjust the speed of our breading lifter conveyor to change bed density from firm to fluffy.

Quick changeovers

It takes only minutes to switch from free-flowing to non free-flowing coatings using our interchangeable hoppers and large clean-outs.

Long belt life

Continuous automatic belt tension adjustment compensates for conveyor belt wear and load changes to reduce belt breakage and unplanned line shutdowns.

Simple sanitation

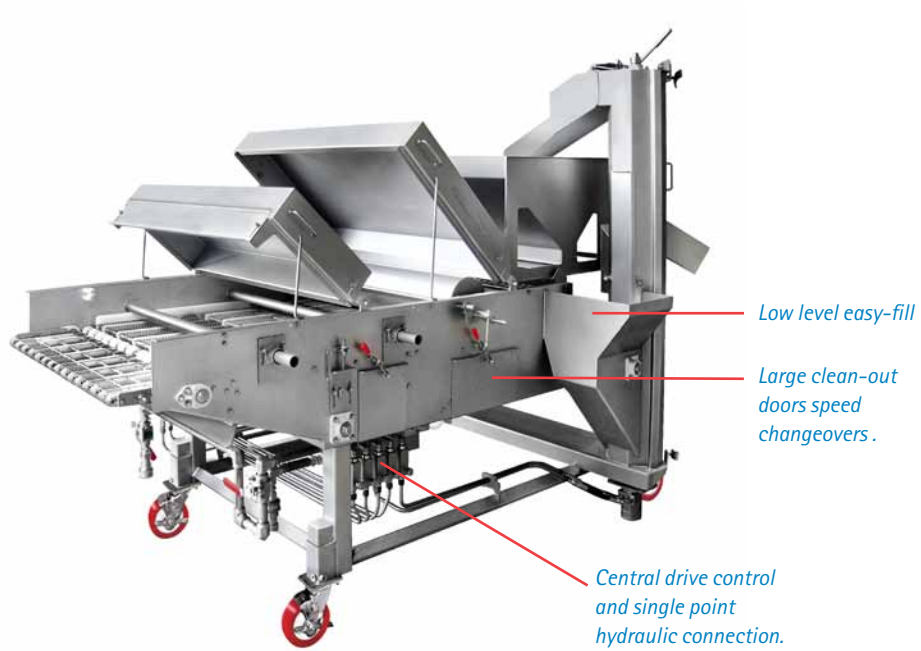
All parts remain on the applicator during cleaning to prevent loss or damage. Large cleanouts speed removal of breading and permit complete internal access for thorough sanitation.

Rugged construction

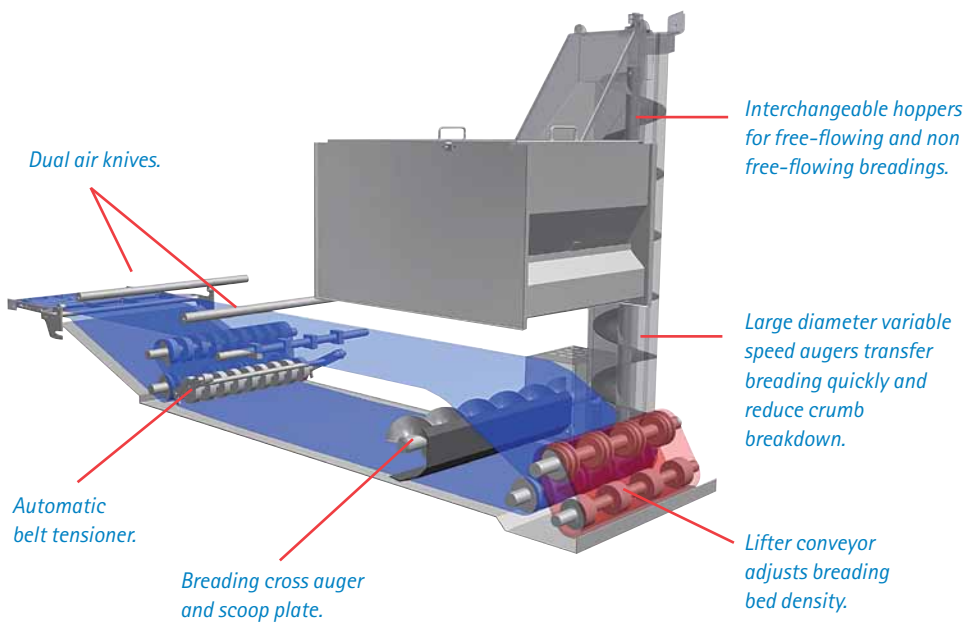
Heavy-gauge stainless steel construction with smooth-welded joints, plated drives, and roller bearings improve durability and exceed USDA sanitation guidelines.



Uniformly apply flake, flour, and crumb coatings.



Sifter conveyor removes lumps from non free-flowing breading hopper.



Our optional triple-flip conveyor for hard-to-coat products can easily convert to a straight-through conveyor.



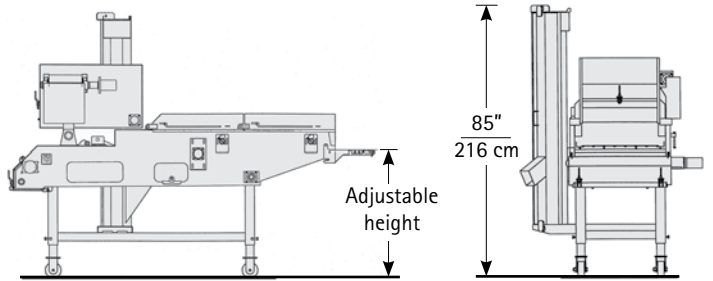
Choose from a variety of rollers to gently press breading onto products.

SureCoat® Breading Applicators | Model BD

SureCoat breaders are available in different models to best meet your coating needs.



Triple-Flip conveyors assure uniform coverage on hard-to-coat products.



Model	BD-24	BD-36	BD-42
Belt Width	24"/ 61 cm	36"/ 91 cm	42"/ 107 cm
Overall Width	55"/ 140 cm	67"/ 170 cm	73"/ 185 cm

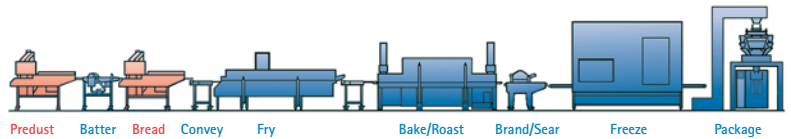
Available Lengths	Micro Breader	90"/ 229 cm
	Legacy	114"/ 290 cm
	Triple-Flip	131"/ 333 cm

Dimensions are rounded to the nearest inch/centimeter.

Constant improvement and engineering innovations mean these specifications may change without notice.



NEW reduced length Micro Breader gives you room to add another pass to your coating line- and still apply everything from flour to crumbs.



Visit our Demonstration Centers to test our complete line of coating, cooking, conveying, inspection, weighing and packaging equipment!



Fast Service Worldwide

For the best selection of processing, conveying, packaging, and inspection equipment with rapid-response service, parts, and training from one source, contact us today.



Learn more about our complete line of coating applicators

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